



Course Category	Food and Beverage			
Course Title	Basic Cocktail 2			
Course Code	CA115			
Medium of Instruction	Cantonese			
Duration	27.0 hour(s)			
Pre-requisites	Age 18 or above and completion of "Basic Cocktail" or "Macao Occupational Skills Recognition System - Bartender" or "Macao Occupational Skills Recognition System - Waiter/Waitress (Western Restaurant Service)" offered by IFTM			
Course Fee	Macao Resident: MOP2,800 Non-Macao Resident: MOP2,800			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA115	2401	2024/04/15	2024/05/23
Objective	Through taking this course, students will get familiar with the definition of different types of cocktails, the methods of making smoothies, the knowledge of base liquor which is used for mixing drinks, and the methods of making different flavours of cocktails by using base liquor.			
Outline	<ul style="list-style-type: none">• Bar terminology• Different types of cocktails• 4 smoothie recipes• Knowledge of base liquor – spirits and liqueur• 4 brandy-based cocktail recipes• 4 whisky-based cocktail recipes• 4 rum-based cocktail recipes• 4 vodka-based cocktail recipes• 4 tequila-based cocktail recipes• 4 gin-based cocktail recipes• 4 liqueur-based cocktail recipes• Cocktail making/mixing demonstration• Practice session for students			
Teacher	Please refer to the schedule			